



VANILLA SPRINKLES CUPCAKES

Servings: 16

I love sharing my Vanilla Cupcakes. And cupcakes are happy, aren't they? Sprinkle some colourful toppings and it's like a mini festival right there on the cupcake.
Happiness in each bite!

INGREDIENTS:

114g	SCS Salted Butter (softened)
256g	Cake Flour
1 tsp	Baking Powder
1 tsp	Baking Soda
160g	SIS Fine Grain White Sugar
2	Eggs
2 tsps	Vanilla Extract
240ml	Shaken Buttermilk

1. Preheat oven to 175°C.
2. Sift and whisk together the flour, baking powder and baking soda.
3. In a large bowl, cream the butter and sugar with an electric mixer until pale and fluffy.
4. Add the eggs one at a time and mix each egg until well combined, scraping down the sides with each addition.
5. Add the vanilla extract and mix until fully incorporated.
6. Fold in the dry ingredients and buttermilk, alternating between the two, until smooth and well mixed.
7. Bake for about 18-20 minutes, until a cake tester comes out clean or with just a few crumbs attached to it.

Frosting

1. Vanilla whipped cream (recipe in "Cakes" section; add a dash of food dye to make it cheerier!)
3. Sprinkle with rainbow sprinkles.